

Social Briefs

Mr. Luther Allen spent part of his vacation in Chicago, Ill., and Detroit, Michigan. While in Chicago, he was the guest of his cousin, Mrs. Elizabeth Crouch and in Detroit he visited his sister, Mrs. Lottie Powe and son, Grant.

Stopping at the home of Mr. and Mrs. Luther Allen overnight were Mr. Allen's brother and sister-in-law, Mr. and Mrs. Frank Allen, and their daughter, Arlene. They were on their way home to Kansas City after spending their vacation in Denver, Colo.

Out of town guests visiting Mr. and Mrs. John Burks were Mrs. Burks' sister, Mrs. Sadie Cummings of Los Angeles, a niece, Thelma Harper, Deloris Harrison and family of Omaha and Mr. M. Jackson of Larurie, Wyo.

Stopping in Lincoln for a short while to see some of their friends were Mrs. Ralph Jones, sr., and sons, Ralph, jr. and Chet also Mrs. Goldie Williams. The group had motored from Alliance, Nebraska, where they formerly lived and were on their way to their home in Detroit, Mich.

Visiting at the home of Mrs. Mary Burden Davis are Mrs. Lillian Mims and son, Michel, Carol Traylon of Pasadena, California and Mrs. Gloria Hoffman of Chicago, Ill.

Spending four days in Lincoln with relatives were Mr. and Mrs. Peter Dandridge, Mr. and Mrs. Willie Lloyd Dandridge and children, Patsy Ann and Lee Vonnice of Detroit, Mich. and Willie May Dandridge of Toledo, Ohio. They were the guests of their brother and sister, Birling Dandridge and Mrs. Mary Thelmon and their families.

Misses Bobbe Jean and Bettye Jo Newton are vacationing in Chicago with their mother, Mrs. Burt Newton. They are the house guests of Mrs. Barbara Hannas.

Mrs. Jeph Adkins and her daughter, Ida, are spending the month in Detroit, Mich.

There will be a Frappe Sip

given by Electra Chapter No. 14 Sunday evening, August 10th at the home of Mrs. John Adams, 340 North 22nd from 7 until 9. The public is invited to attend. A silver offering will be taken.

The La Follette's met at the home of Mrs. Betty Lintz on Monday evening. They had as their guest Mrs. Melvin Shakespeare. The purpose and program of the club was discussed in detail.

Allen Chapel A.M.E. church of Omaha, Neb., with its pastor, Rev. R. E. Handy, and choir and many of its members worshiped with Quinn Chapel on Sunday afternoon.

Miss Frances Lewis, daughter of Mr. and Mrs. Clayton Lewis will leave on Saturday to fly to California to spend three weeks vacationing with relatives.

Bible Class Meets

The Community Bible class held its weekly meeting at the home of Mrs. Georgia King, 2027 S Street on July 24th. Miss Jane Molden, daughter of Mrs. Anna Molden, reviewed the scripture, Matthew, 5th chapter, verses 1-20 inclusive. There were ten members present at the meeting. Guests present were Mrs. Bessie Hawkins and Mrs. Anna Molden. On Thursday, July 31st, Mrs. Coreen Neal reviewed the scripture.

Sandwiches Became Popular

Legend has it that sandwiches first became popular over a gambling table. It seems the Lord Sandwich of the 18th century was wed to this game of chance. It was so hard to tear him away from the game tables that he finally asked his valet to bring him ham or beef between two slices of bread. Soon his friends were asking for "the same as Sandwich." Although this was by no means the first sandwich, Lord Sandwich did a lot to popularize this favorite American food.

What goes into a sandwich? Just about anything, it seems. Many food groups contribute to the perfect sandwich. The dairy industry supplies the cheese and butter. Meat people offer a great variety of sandwich fillings. So do poultry people with chicken, turkey and eggs. Fruit growers produce makings for many jams and preserves. Most sandwiches taste better with a leaf of lettuce or perhaps slices of tomatoes or other vegetables. And of course, a sandwich isn't a sandwich without bread. Millers and bakers work together to develop the best tasting, most nutritious bread possible.



Miss Sampson

Household Hints

By
Miss Mary Sampson
2811 S. 24 — 3-6212
and
Mrs. Odessa Johnson
1310 A St. — 3-6701



Mrs. Johnson

Picnic Sandwiches



Celebrate "August Is Sandwich Time" picnic fashion with the favorite sandwiches pictured here. Sandwiches are so easy to make you can organize an outing in a jiffy.

Picnic time is fun time! Keep food preparation to a minimum. You can quickly make up ham and cheese sandwiches. Everyone likes 'em. Or, you might even take the "fixings" along and let each one make his special favorite.

Potato salad is a high ranking escort for sandwiches. On hurry-up occasions buy a big bag of potato chips. Make a big thermos jug of lemonade and take along a sack of fresh fruit. Your menu is complete!

Ham and cheese make ideal fillings for sandwiches because they travel well. Other good pre-made picnic sandwiches include all of the luncheon meats and sausages, roast beef, sliced chicken, tongue and corned beef. If you want your sandwich to take on "Dagwood" proportions, take along picalilli, mustard, tomatoes, lettuce leaves, chili sauce and salad dressing.

There are many other delicious sandwich fillings which are at their best when made at the picnic site. Choose from the wide variety of cheese and meat spreads available in jars. Take along a can of sardines and hard cooked eggs for "make-your-own" specialties. Another good one is made by mixing cream cheese with crushed crisp bacon, chipped beef or crushed fruits.

If you have a camp stove, or facilities for making a fire, you'll probably want to take along frankfurters and long buns. Other "best sellers" are the mighty hamburger and the luxury steak. Perhaps you haven't ever made toasted cheese sandwiches over a fire. You'll like them. Heat pork and beans, too, over the fire and make bean sandwiches with Boston brown bread. Bacon is especially good with this.

Add variety to picnic sandwiches by using different breads. Of course, enriched white bread is most popular. But you will enjoy occasionally, whole wheat, rye, pumpernickel, raisin and cinnamon breads. Fruit and nut breads are especially good with cheese spreads.

HEAVENLY CHOCOLATE CAKE mixture is consistency of thick white sauce. Remove from boiling water and cool. Preheat oven to 350 degrees. Prepare two 9 inch or three 8 inch cake pans by lining bottoms with waxed paper. Cream shortening and sugar until fluffy. Add eggs one at a time and beat well. Add custard, mix thoroughly. Sift baking powder and salt and flour. Add alternately with cold water. Add vanilla. Dissolve soda in warm water; stir quickly into batter. Turn at once into pans; bake at 350° for 40 minutes or until done. Cool in pans on cake rack about 5 or 10 minutes, then turn out and remove paper. Frost with your favorite frosting.

Mix $\frac{3}{4}$ cup sugar and cocoa together; add egg and beat well, then add milk. Blend, cook over boiling water, stirring often, until

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QUESTION: Can you advise me of a safe, yet easy way to set up an outdoor gym in such a way as to prevent motion of the framework when swings are in action?
—R.A., Erlanger, Kentucky

ANSWER: Safest and surest anchorage is concrete. For wood post equipment, set angle irons, drilled for bolt holes, directly in the concrete when poured for anchoring the post later. For pipe supports, set either the pipes themselves, or pipe fittings, into the wet concrete. When fittings are to be placed, pipe can be screwed into sockets later. Drop a wad of oiled waste into each fitting to prevent rust.

QUESTION: I plan to build a small home of concrete or cinder block. If I just waterproof the inside walls would that suffice to keep out dampness? Should I use concrete or cinder block?
—W.R.M., Cambridge, Md.

ANSWER: As long as you're building, it's a better idea to waterproof the outside of the foundation rather than the inside. This prevents water penetration of the foundation before it has a chance to cause trouble. Use concrete block below ground level, cinder block above ground level only.

QUESTION: I built my house last Fall and did not stain and varnish the windows due to the windows sweating and soaking the wood sills. The wood is now mildewed and I cannot get this stain off even with sanding. A painter tells me I need a bleach but could not tell me what to use. Can you?
—J.C., Clarksville, Pa.

ANSWER: Try oxalic acid. It is powerful, so protect eyes and hands while working. Rinse with clear water. Then, since moisture will probably raise the grain slightly, sandpaper and when the wood is thoroughly dry, stain and varnish. Other bleaches are household chlorine compounds, tri-sodium phosphate, ammonia. Handle all carefully, following the above general system.

This column is prepared by the editors of THE FAMILY HANDYMAN MAGAZINE as a service to home owners. If you have any questions or problems relating to your own home, please address a letter, stating your problem to THE FAMILY HANDYMAN, 211 East 37th Street, New York, New York, Attention of News Syndicate Editor. If the question has widespread appeal in the opinion of the editors, it will be printed with the answer in this column at a later date. However, we cannot enter into detailed correspondence with everyone. THE FAMILY HANDYMAN is available at newsstands and hardware stores everywhere.

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